

Festive Jaffas Semifreddo



Recipe supplied by NESTLÉ.

Ingredients

600mL thickened cream

395g NESTLÉ Sweetened Condensed Milk

290g NESTLÉ DARK MELTS, melted, cooled

Method:

1. Grease an 8 cup (2L) loaf pan; line the inside with cling wrap, allowing cling wrap to overhang slightly.
2. Using an electric mixer, beat cream and NESTLÉ Sweetened Condensed Milk until thickened; fold through melted NESTLE DARK MELTS
3. Spoon mixture into prepared mould; tap down lightly on workbench to remove air pockets. Cover with plastic wrap and place in the freezer for 6 hours or until frozen. Serve.